

JOB POSTING

Job Title: Food Runner

Job Status: Permanent. Hours of work may vary based on business volumes

Start Wage: \$19.37 per hour to \$19.87 per hour (at 1yr.) plus gratuities & a comprehensive extended health benefits package

Summary of Position:

To represent the Inn at Laurel Point in all guest interactions as “A refined coastal experience in a waterfront city setting, guided by sincere, friendly service, to create remarkable memories.” The Food Runner is responsible for the overall cleanliness of the restaurant, the expediting of food and assisting the Servers

Responsibilities:

- Clears tables of plates & glassware, maintains cleanliness of tables and creates a sense of luxury for guests whilst dining
- Reads the room to see where assistance is required with clearing tables, running food and maintaining supplies such as napkins, cutlery and cups
- Ensures the highest guest satisfaction by providing consistent excellence of service and giving genuine personal attention
- Aims to serve tables and complete duties in the most time efficient manner without panic or complaint, changing ‘gears’ when business demands
- Expedites food coming from the kitchen
- Effectively communicates with culinary to ensure meals are being sent correctly
- Effectively communicates with Servers and/or other Food Runners to ensure correct dishes are arriving to correct guests
- Assists in other departments if required
- Maintains knowledge of restaurant menus, including features, kitchen glossaries and technique to deliver accurate information to guests and self-educates and acquires knowledge about food and wine
- Communicates effectively with guests, supervisors and co-workers using appropriate etiquette and language and works in cooperation and harmony with all colleagues, supervisors and other departments to execute duties and responsibilities with due diligence
- Has good knowledge of Inn facilities and city attractions for the benefit of enquiring guests
- Complies with the Inn at Laurel Point’s policies and procedures

Qualifications:

- Previous food running, expediting, bussing, or serving experience an asset

- Must be energetic and enthusiastic
- Must be personable and professional
- Strong communication skills
- Team oriented
- Foodsafe Level 1 and Serving It Right certified
- Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship

Job Requirements:

- Flexible availability for shifts: will be scheduled for a combination of early morning shifts, day shifts, and late evening shifts
- Must be fully available to work weekdays, weekends and statutory holidays
- Must be able to lift up to 30lbs
- Must be legally permitted to work in Canada

Reports To: Restaurant Manager

Closing Date: Please submit your application as soon as possible as applications are reviewed daily

Apply Now! Please email your resume to careers@laurelpoint.com For more information, please visit our Careers page at www.laurelpoint.com/careers

What's in it for you?

- Competitive Wages
- A fun & friendly workplace culture that embraces diversity
- Cross-training opportunities to grow your skills
- Best staff meal in town and by the way, it's free!
- Complimentary parking on non-restricted days during the off-season
- Comprehensive benefits package
- Colleague of the month recognition program
- Summertime volleyball on Sticky Wicket rooftop, BBQs on our stunning Terrace patio, free themed year-end Gala to thank you
- Aura waterfront restaurant + patio staff discount – 50%
- Need a staycation? We've got you covered, after your 1-year work anniversary, enjoy a complimentary one night stay including breakfast for 2
- Friends & Family hotel discount (so you can show off your amazing workplace)
- Candidate referral bonus - \$500
- Industry discounts
- Workshops
- Cross-training opportunities
- Skill and advancement training programs
- Shower and locker facilities



Thank you for considering Inn at Laurel Point as your employer of choice!